



**Easy Christmas Punch\*, Hot Tea, Hot Coffee**

**Christmas Tree Snacks\***

(Party Pizza's\*, Beef Rollups\*)

Cheese Candles\*, Olives, Pickles)

**Santa's Snax or Nibble Bait\***

**Christmas Sweet Meats\***

**Easy Christmas Punch**

- |   |                              |
|---|------------------------------|
| 2 packages red fruit flavored gelatin (strawberry, cherry or raspberry) | 1 quart ginger ale           |
| 2 cups boiling water  | 1 can frozen orange juice    |
| 6 cups cold water   | 1 can frozen lemonade        |
|   | 1 46 oz. can pineapple juice |
|   | Ice                          |

Mix gelatin with boiling water. Stir until dissolved, then add cold water and fruit juices. Pour over ice and add gingerale just before serving.

**Tree Trimming Snack or**

**Christmas Tree Snacks**

Cut a Christmas tree from white styrofoam, 1 to 2 inches thick and 7 to 10 inches tall. Insert it upright on a needle flower holder in the center of a large round plate or tray. Cover needle flower holder with parsley, sprigs of holly or evergreen. Arrange olives, pickles and beef roll-ups on colored picks and stick along the tree branches. On the platter arrange rows of cheese candles, assorted crackers and party pizzas.

*Party Pizzas*

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|---|----------------------------------|
| 20 thin baked biscuits or rounds of toast | ½ lb. sausage meat               |
| 1 can (6 oz.) tomato paste                | 1 cup shredded Mozzarella Cheese |
| 1 teaspoon salt                           | 1 can grated Parmesan Cheese     |
| 1 teaspoon oregano                        | Stuffed olives                   |

Split baked biscuits in half. Spread biscuit halves or toast with tomato paste that has the salt and oregano mixed with it. Cook sausage in frying pan and stir with fork to break in small pieces while cooking. Sprinkle cooked sausage meat over the biscuits or toast covered with tomato paste. Top with shredded